

Witbier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **4.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18.5 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **61.5C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (40%)	82 %	4
Grain	Viking Wheat Malt	2 kg (40%)	83 %	5
Grain	Płatki owsiane	1 kg (20%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	10 g	60 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczy świeża	100 g	Boil	1 min
Spice	Kolendra	45 g	Boil	1 min
Other	łuska ryżowa	100 g	Mash	50 min

Notes

- Fermentacja
Start 21
2 dni 23
Reszta 18
Sep 10, 2020, 1:31 AM